

dexcom
STADIUM
MEETINGS AND EVENTS

FÁILTE ROMHAT

Sample Menus



MENU OPTIONS

Seasonal

Sustainable

Inspired by the West





Our Catering Partner **MASTER CHEFS**



We are proud to have Master Chefs as our official catering partner to Connacht Rugby and Dexcom Stadium.

Master Chefs is an independently owned Irish contract and event catering company who are industry leaders in sustainable practices and fully committed to a goal of becoming a zero waste enterprise as they continue to champion their organic Ellan Farm and local producers.

ELLAN FARM

Organically Grown Produce



Ellan farm is Master Chefs commitment to doing food better.

It's a purpose built 20 acre organic farm designed to close the loop on how food is grown, served and returned to the land. Born from a passion for sustainability and innovation, Ellan Farm helps to reimagine what catering and events can look like to protect our future and our planet.

At the heart of Ellan Farm is their Farm to Fork philosophy.

Everything we grow is used in our kitchens and events – any food waste is returned to the farm to be composted through the on-site bio digester. That compost is then carefully segregated: some is used on the farm under IOA Organic Guidelines, and the rest is available for collection by others to use on their own farms or in their gardens. It's an expertly led sustainable cycle.



Master Chefs are building more than a farm, they have created a hub for learning, inspiration and community.

The team at Ellan Farm offer educational farm tours for schools, students, commercial partners, clients and corporate groups. It's all part of the goal to bring people closer to their food – and to the land that it is grown on.



ORGANICALLY GROWN PRODUCE

Master Chefs seasonal vegetables are grown to the highest standards, free from chemicals or unnecessary intervention resulting in produce of the highest quality. Whether it is served to you for breakfast or a gala dinner every bite reflects our joint commitment to transparency, sustainability and flavour.

The journey begins in the greenhouse, where seeds are propagated and each crop is carefully planned according to seasonal demand and the needs of the kitchen. Once ready, the seedlings are planted across organic fields and carefully tended to maturity. When it's time to harvest, the produce is brought to the purpose – built processing facility located on the farm. There, it is washed, cut prepared for immediate use in the kitchen, ensuring freshness, quality and minimal waste.



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BREAKFAST MENU

Kick off your day with the
ultimate breakfast lineout





LIVE GOURMET BREAKFAST STATIONS

Kick off your day with the ultimate breakfast lineout – crafted fresh, right in front of your eyes.

Sunrise Kick-Off Breakfast

Freshly Pressed Organic Juices & Smoothies -
Choice of Two

Loughnanes Irish Bacon & Ballymaloe Relish Blaa

Selection of Mini Scones - Choice of Two:

- Earl Grey Tea & Vanilla
- Chia & Oat Wholemeal
- Classic Fruit Scone

Peanut Butter, Honey, Fruit & Nut Breakfast Bar

Seasonal Fresh Fruit Platter

Freshly Brewed Tea, Locally Roasted Coffee &
Herbal Infusions

€18.00

Egg Station

Choose One Dish

Lough Atalia Eggs Benedict

Toasted Muffin, with Loughnanes Bacon,
Homemade Hollandaise Sauce

Eggs Florentine

Toasted Muffin with Connemara Smokehouse
Smoked Salmon and Spinach

Classic Scrambled Eggs

Galway Free Range Scrambled Eggs with
Homemade Sourdough, Vine Tomatoes & Chives

Freshly Brewed Tea, Locally Roasted Coffee &
Herbal Infusions

€15.50

All using Galway Free Range Eggs

Continental Breakfast

Chef's Selection of Pastries

Irish Cheese Selection and Seasonal

Whole Fruits Charcuterie with Homemade Breads

Killowen Farm Yoghurt Station, with season fruit
Compote and a selection of crunchy nuts and
wholesome seeds.

Porridge Breakfast Bowls, build your perfect start,
with honey, seasonal fruit compotes, warming
cinnamon, raisins, coconut, flaxseed and goji
berries

Freshly Brewed Tea, Locally Roasted Coffee
& Herbal Infusions

€20.00

All items marked with an  have been sourced from Ellan Farm.



SUNRISE SMOOTHIES AND JUICE SHOTS – FUEL YOUR DAY

Morning Glow

Banana, Wild Blueberries, Almond Milk, Hemp Seeds,
Himalayan Pink Salt

The Try Line

Spinach, Medjool Dates, Chia Seeds, Banana, Almond Milk

Cacao Glow

Raw Cacao, Tahini, Chia Seeds, Banana, Oat Milk

Berry Root Boost

Beetroot, Spinach, Apple, Chia Seeds

Garden Fresh

Kale, Honey, Banana, Flaxseeds

Kick-Off Tonic

Carrot, Turmeric, Black Pepper, Lemon

Golden Rise

Beetroot, Apple, Ginger, Lemon

Fullback Fresh

Kale, Spinach, Chard, Cucumber, Lemon



All greens and roots proudly sourced from Ellan Farm.



MORNING BREAK OPTIONS – FIRST HALF FUEL

Breakfast Breaks

Breakfast Flapjack - Coconut, Peanut Butter & Dark Chocolate (GF)
€4.50

Irish Breakfast Skewer - Loughnanes Sausages, Black and White Pudding
€7.00

Spinach, Rainbow Chard, Kale & Feta Frittata (V)
€7.00

Michelle’s Homemade Granola Pots with Seasonal Fruits and Greek Yoghurt
€7.00

Loughnanes Irish Bacon, Ballymaloe Relish in a Mini Waterford Blaa
€7.00

Matcha Chia Pudding, Greek Yogurt, Seasonal Berry Compote, Nuts & Seeds
€7.00

Mid Morning Breaks

Selection of Freshly brewed Teas & Coffee
€4.00

Chefs hand crafted Irish biscuits
€3.00

Chefs Signature Energiser Ball (GF)
€3.00

Freshly baked Banana & Raspberry Loaf
€4.00

Freshly baked Homemade Scones served with fresh jam and Irish butter
€4.00

Chef’s selection of Pastries
€4.00

All greens and roots marked with an  have been sourced from Ellan Farm.



LUNCH – COLD OPTIONS

Cold Carved Meats

Choice of Two

Loughnanes Traditionally Cured
Honey-Glazed Ham

Sean Bowen’s Slow-Roasted Connacht
Grass-Fed Beef

Cajun-Spiced Chicken Supreme

Atlantic Sesame & Lemon Salmon

Seasonal Power Salads

Choose Three (subject to seasonal availability)

Trio of Roasted Beetroot & Rocket

With candied walnuts, St. Tola goat’s cheese, and a balsamic glaze.

Baby Gem Caesar

Crisp baby gem lettuce, Loughnanes bacon lardons, herb croutons, Parmesan shavings, and our house-made Caesar dressing.

Roasted Cauliflower & Feta


With sun-dried tomatoes and a creamy tahini dressing.

Accompaniments

A selection of homemade pestos, hummus, artisan breads, and signature dressings, all crafted in-house using Ellan Farm herbs and seasonal produce.

Beverages

Freshly brewed Irish tea, locally roasted coffee, and a curated selection of herbal infusions

Cold option with salad and freshly brewed tea and coffee: €32.00. | All items marked with an  have been sourced from Ellan Farm. | Salad offerings may vary with the harvest to ensure peak freshness and flavour.



SIGNATURE BOWLS & COLOURFULLY COMPOSED PLATES

Slow-Cooked Irish Beef Brisket

Served with Dauphinoise Potato & Ellan Farm Red Onion Jam

Sticky Manor Farm Chicken Bowl

Brown Rice, Ellan Farm Asian-Style Greens, Sesame Glaze

Honey & Soy Chilli Chicken

Spring Onion & Ginger Jasmine Rice from Ellan Farm

Lemon & Sesame Baked Atlantic Salmon

Served over Courgette & Spinach Risotto from Ellan Farm

Seared Atlantic Seabass

Accompanied by a Warm Summer Potato Salad with Ellan Farm Herbs

Three Bowls

€20.00

Four Bowls

Including sweet bowl

€34.00

Five Bowls

Including sweet bowl

€44.00

Tea/Coffee

€4.00

All prices are per person and exclude VAT. All attendees must be catered for. Allergens can be provided on request.



PLATED LUNCH OPTIONS

Seasonal Plates, Straight from the Source

Choose:

Two Course


Choice of main course, set dessert, tea or coffee
or herbal infusions

€44.00 per person

Three Course

Set starter, choice of main course, set dessert,
tea or coffee or herbal infusions

€52.00 per person

All items marked with an  have been sourced from Ellan Farm.

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TAKE A BREAK

Time to recharge and refuel

Breakfast Breaks, Mid-Morning Breaks,
Afternoon Breaks



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LUNCH MENU

Smart options for a powerful
second half



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SIGNATURE BOWLS AND COMPOSED PLATES



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OUR SIGNATURE BUFFET LUNCH CREATIONS



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PLATED LUNCH OPTIONS

Crafted for Your Occasion, Inspired
by the Season



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MENU SELECTORS FOR PLATED LUNCH AND DINNER OPTIONS



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DINNER



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CANAPÉS



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GOURMET BITES AND SMALL PLATES

Socialise in Style with Our Curated
Finger Food Experience





dexcom **STADIUM** MEETINGS AND EVENTS

For further information please call our team of event specialists.

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